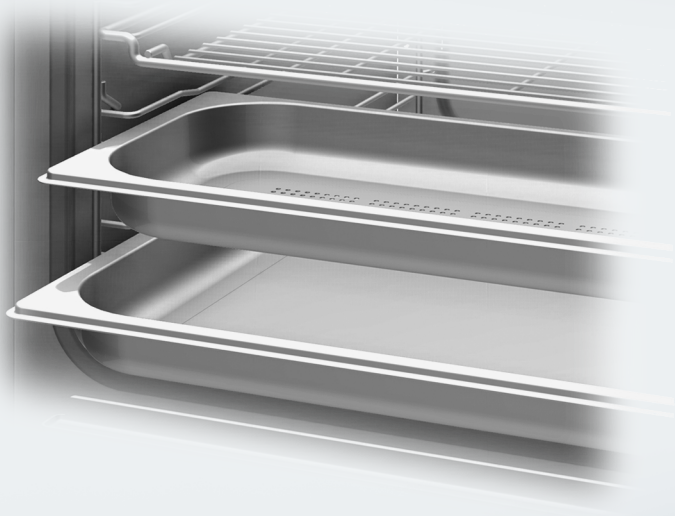


Operating and installation instructions Steam oven



To prevent the risk of accidents or damage to the appliance, it is **essential** to read these instructions before it is installed and used for the first time.

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Warning and Safety instructions

This appliance complies with all current local and national safety requirements. However, inappropriate use can lead to personal injury and damage to property.

Please read these operating and installation instructions carefully before using the steam oven for the first time. They contain important information on safety, installation, use and maintenance of the appliance. This prevents both personal injury and damage to the steam oven.

In accordance with standard IEC 60335-1, Miele expressly and strongly advises that you read and follow the instructions in “Installation”, as well as in the “Warning and Safety instructions”.

Miele cannot be held liable for injury or damage caused by non-compliance with these instructions.

Keep these instructions in a safe place and pass them on to any future owner.

Warning and Safety instructions

Correct application

▶ This steam oven is designed for domestic use and for use in similar environments by guests in hotel or motel rooms, bed & breakfasts and other typical living quarters. This does not include common/shared facilities or commercial facilities within hotels, motels or bed & breakfasts.

▶ The steam oven is not suitable for outdoor use.

▶ The steam oven is intended only to steam, defrost and reheat food.

Any other use is not permitted.

▶ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning its use by a person responsible for their safety, and are able to recognise the dangers of misuse.

Safety with children

- ▶ Young children must not be allowed to use this appliance.
- ▶ Older children may only use the appliance if its operation has been clearly explained to them and they are able to use it safely. They must be able to understand and recognise the possible dangers caused by incorrect operation.
- ▶ Cleaning may only be carried out by older children under the supervision of an adult.
- ▶ Please supervise children in the vicinity of the steam oven and do not let them play with it.
- ▶ Risk of suffocation from packaging material. Whilst playing, children may become entangled in packaging material (such as plastic wrapping) or pull it over their head with the risk of suffocation. Keep packaging material away from children.
- ▶ Risk of injury caused by hot surfaces and steam. Children's skin is far more sensitive to high temperatures than that of adults. During operation, steam will escape out of the ventilation outlet. The door glass and control panel of the steam oven heat up. Do not let children touch the steam oven when it is in operation. Keep children well away from the steam oven until it has cooled down and there is no danger of injury.
- ▶ Risk of injury from the open door. The oven door can support a maximum weight of 8 kg. Children could injure themselves on an open door. Do not let children sit on the open door, lean against it or swing on it.

Warning and Safety instructions

Technical safety

- ▶ Unauthorised installation, maintenance and repairs (including removal of any cover) can cause considerable danger for the user. Installation, maintenance and repairs must only be carried out by a Miele authorised technician.
- ▶ A damaged appliance is dangerous. Check the appliance for any visible damage. Never install or attempt to use a damaged appliance.
- ▶ Reliable and safe operation of this oven can only be assured if it has been connected to the mains electricity supply.
- ▶ The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system. It is most important that this basic safety requirement is present and tested regularly and, where there is any doubt, the household wiring system should be inspected by a qualified electrician.
- ▶ Before connecting the appliance to the mains supply, ensure that the connection data on the data plate (voltage and frequency) matches the mains electricity supply. This data must correspond in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.
- ▶ Do not connect the appliance to the mains electricity supply by a multi-socket adapter or an extension lead. These do not guarantee the required safety of the appliance (e.g. danger of overheating).
- ▶ For safety reasons, this appliance may only be used after it has been built in.
- ▶ This appliance must not be installed and operated in mobile installations (e.g. on a ship).
- ▶ Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults. Do not open the outer casing of the appliance.

Warning and Safety instructions

- ▶ The manufacturer's warranty will be invalidated if the appliance is not repaired by a Miele approved service technician.
- ▶ Faulty components must only be replaced by genuine Miele spare parts. The manufacturer can only guarantee the safety of the appliance when Miele replacement parts are used.
- ▶ If the plug has been removed or the connection cable is not supplied with a plug, the steam oven must be connected to the mains supply by a suitably qualified electrician.
- ▶ If the mains connection cable is damaged, it must be replaced with a special mains connection cable (see “Installation – Electrical connection”).
- ▶ During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply. It is only completely isolated from the electricity supply when:
 - it is switched off at the mains circuit breaker, or
 - it is switched off at the wall socket and the plug is withdrawn from the socket. Do not pull the mains connection cable but the mains plug to disconnect your appliance from the mains electricity supply.
- ▶ If the steam oven is installed behind a furniture front (e.g. a door), do not close the furniture front while the steam oven is in use. Heat and moisture can build up behind a closed furniture door. This can result in damage to the steam oven, the housing unit and the floor. Leave the furniture door open until the steam oven has cooled down completely.
- ▶ In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings clean at all times. Any damage caused by cockroaches or other vermin will not be covered by the warranty.

Warning and Safety instructions

Correct use

- ▶ Risk of injury caused by hot surfaces and steam. The steam oven gets hot during operation. You could burn yourself on the oven compartment, shelf runners, accessories, food or steam. Wear oven gloves when placing food in the oven or removing it, and when adjusting oven shelves etc. in a hot oven.
- ▶ Risk of injury caused by hot food. Food may spill or splash around when placing it into the oven or removing it. The food can cause burns. When placing cooking containers in the oven or removing them, make sure that the hot food does not spill.
- ▶ Risk of injury due to hot water. At the end of a cooking programme, hot water left in the steam generator is pumped back into the water container. Take care not to tip the water container when taking it out of the appliance.
- ▶ Do not use the steam oven to heat up or bottle food in sealed tins. Pressure will build up inside them and they can explode causing damage to the appliance, as well as the risk of injury and scalding.
- ▶ Plastic dishes which are not heat-resistant and steam-resistant melt at high temperatures and can damage the appliance. Use only heat-resistant (to 100 °C) and steam-resistant plastic dishes. Follow the manufacturer's instructions.
- ▶ Food which is left in the oven compartment can dry out and the moisture released can lead to corrosion damage in the steam oven. Do not leave food in the oven compartment and do not use any cooking containers which are susceptible to corrosion.
- ▶ Risk of injury from the open door. You could bang into the open door or trip over it. Avoid leaving the door open unnecessarily.

Warning and Safety instructions

- ▶ The door can support a maximum load of 8 kg. Do not sit on or lean against an open door, and do not place heavy objects on it. Also make sure that nothing can get trapped between the door and the oven compartment. The steam oven could get damaged.
- ▶ When using a small electrical appliance, e.g. a hand-held blender, near the steam oven, care should be taken that the cable of the appliance cannot get trapped by the steam oven door. The insulation on the cable could become damaged, giving rise to an electric shock hazard.

Warning and Safety instructions

Cleaning and care

- ▶ Risk of injury due to electric shock. The steam from a steam cleaning appliance could reach electrical components and cause a short circuit. Never use a steam cleaner for cleaning.
- ▶ Scratches on the door glass can result in the glass breaking. Do not use abrasive cleaners, hard sponges, brushes or sharp metal tools to clean the door glass.
- ▶ The shelf runners can be removed (see “Cleaning and care – Cleaning the shelf runners”). Refit the shelf runners correctly.
- ▶ Try to avoid the interior walls being splashed with food or liquids containing salt. If it does happen, wipe these away thoroughly to avoid corrosion on the stainless steel surface.

Accessories

- ▶ Use only genuine original Miele spare parts. If spare parts or accessories from other manufacturers are used, the warranty will be invalidated, and Miele cannot accept liability.

Disposal of the packing material

The transport and protective packaging has been selected from materials which are environmentally friendly for disposal, and can normally be recycled.

Recycling the packaging reduces the use of raw materials in the manufacturing process and also reduces the amount of waste in landfill sites. Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation.

Disposing of your old appliance

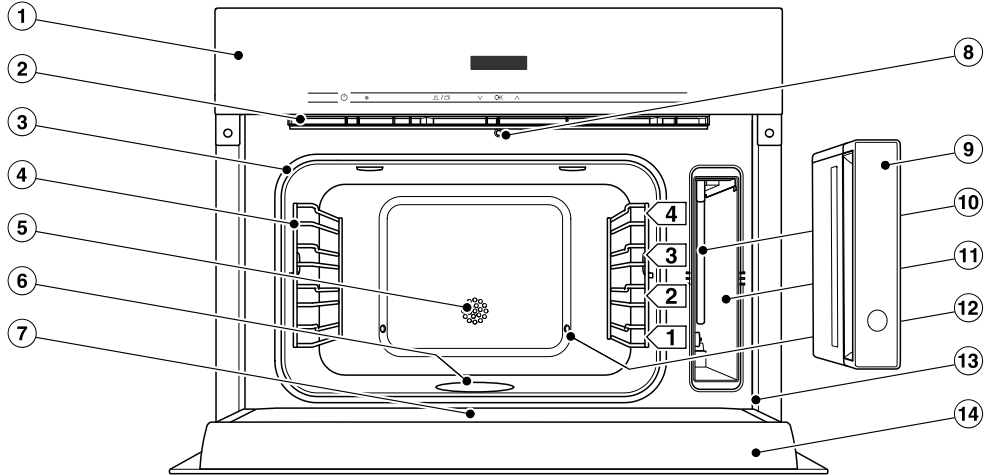
Electrical and electronic appliances often contain valuable materials. They also contain specific materials, compounds and components, which were essential for their correct function and safety. These could be hazardous to human health and to the environment if disposed of with your domestic waste or if handled incorrectly. Please do not, therefore, dispose of your old appliance with your household waste.



Please dispose of it at your local community waste collection / recycling centre for electrical and electronic appliances. You are also responsible for deleting any personal data that may be stored on the appliance prior to disposal. Please ensure that your old appliance poses no risk to children while being stored prior to disposal.

Overview

Steam oven



- ① Control panel
- ② Ventilation outlet
- ③ Door seal
- ④ Shelf runners with 4 shelf levels
- ⑤ Temperature sensor
- ⑥ Floor heating element
- ⑦ Drip channel
- ⑧ Automatic door release for steam reduction
- ⑨ Water container with removable spill guard
- ⑩ Suction tube
- ⑪ Compartment for water container
- ⑫ Steam outlet
- ⑬ Front frame with data plate
- ⑭ Door

A list of the models described in these operating and installation instructions can be found on the back page.

Data plate

The data plate located on the front frame of the oven is visible when the door is open.

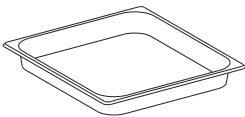
The data plate states the model number, the serial number as well as connection data (voltage, frequency and maximum rated load).

Have this information available if you need to contact Miele so that any issues can be rectified as quickly as possible.

Accessories supplied

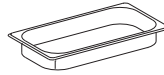
The accessories supplied with your appliance, as well as a range of optional ones, are available to order from Miele (see "Optional accessories").

DGG 1/1-40 L



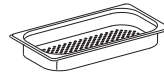
1 condensate tray
For collecting excess moisture.
You can also use the condensate tray as a cooking container.
375 x 394 x 40 mm (W x D x H)

DGG 1/2-40L



1 solid cooking container
Gross capacity 2.2 litres /
Useable capacity 1.6 litres
375 x 197 x 40 mm (W x D x H)

DGGL 1/2-40L



2 perforated cooking containers
Gross capacity 2.2 litres /
Useable capacity 1.6 litres
375 x 197 x 40 mm (W x D x H)

DMSR 1/1L



1 rack for placing your own cooking containers on

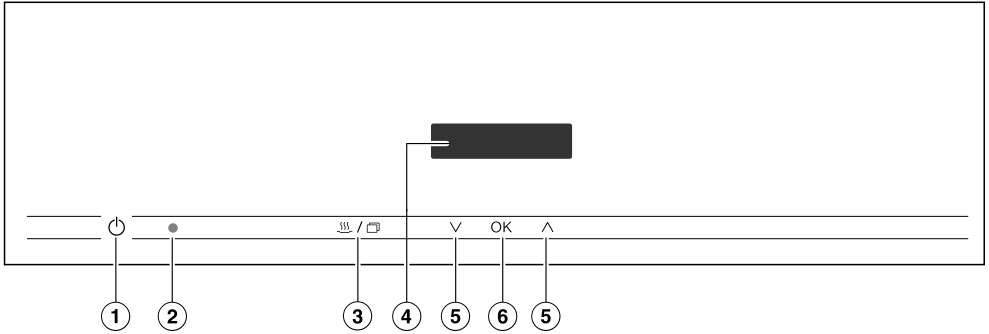
Descaling tablets



For descaling the appliance.

Miele steam oven cookbook

A selection of the best recipes from the Miele test kitchen.

Controls



- ① Recessed On/Off ① sensor
For switching the steam oven on and off
- ② Optical interface
(for Miele service technicians only)
- ③  /  sensor
For alternating between steam cooking, *ECCO* steam cooking and Automatic programmes
- ④ Display
For displaying operational information
- ⑤ ∇ / \blacktriangle sensors
For changing values and settings and scrolling through lists
- ⑥ OK sensor
For confirming entries and selecting and saving settings

Display




The display is used to show information about temperatures, cooking durations, Automatic programmes and settings.

Sensors

The sensors react to touch. Each touch is confirmed with a keypad tone. This keypad tone can be switched off (see “Settings – Keypad tone”).

Symbols

The following symbols and indicators may appear in the display during operation:

Symbol/Indicator	Meaning
	Steam cooking
 (flashes)	Insufficient water or water container not present
<i>ECC</i>	<i>ECC</i> steam cooking
Auto <i>R</i> + number(s)	Automatic programme
Numbers + °C	Temperature
Numbers + h	Cooking duration
 + number(s)	The steam oven needs to be descaled (see “Cleaning and care – Descaling the steam oven”)

Description of the functions

Water container

The maximum filling volume is 1.5 litres and the minimum is 0.5 litre. There are markings on the water container. The upper marking must never be exceeded.

Water consumption depends on the type of food and the cooking duration. The water may need to be topped up during cooking. Water consumption is increased if the door is opened during cooking.

The water container is removed using a push/pull system: push gently on the water container to remove it.

At the end of a cooking programme, hot water left in the steam generator is pumped back into the water container. The water container must be emptied after each use involving steam.

Condensate tray

Place the condensate tray on shelf level 1 when using perforated containers. This collects any drops of liquid and allows these to be removed easily.

You can also use the condensate tray as a cooking container if necessary.

Temperature

The steam oven has a temperature range of 40 °C to 100 °C. The appliance is set at 100 °C when it is switched on. You can alter the temperature in 5 °C steps.

Recommended temperatures

Temperature	Use
100 °C	<ul style="list-style-type: none">– Cooking all types of food– Reheating– Menu cooking– Bottling– Extracting juice
85 °C	<ul style="list-style-type: none">– Cooking fish gently
50–60 °C	<ul style="list-style-type: none">– Defrosting
40 °C	<ul style="list-style-type: none">– Proving yeast dough– Making yoghurt

Cooking duration

A cooking duration of between 1 minute (0:01) and 9 hours 59 minutes (9:59) can be set. If the cooking duration exceeds 59 minutes, you have to enter it in hours and minutes.

Example: Cooking duration 80 minutes = 1:20.

Noises

You will hear a pumping sound when the appliance is switched on, during use and after switching it off. This is the sound of water being pumped through the system and is quite normal.

When the steam oven is in use, you will hear a fan noise.

Heating-up phase

During the heating-up phase the oven compartment is heated to the set temperature. The display shows the temperature in the oven compartment as it rises.

The duration of the heating-up phase will depend on the quantity and temperature of the food. In general, the heating-up phase will take approx. 7 minutes. The duration will be longer if you are cooking refrigerated or frozen food and if you are cooking at low temperatures.

Cooking phase

The cooking phase begins when the set temperature is reached. During the cooking phase, the duration remaining will be shown in the display.

Steam reduction

If a cooking temperature above approx. 80 °C has been set, the appliance door will automatically open a fraction just before the end of a cooking programme to release some of the steam from the cabinet. The door will then close again automatically.

Steam reduction can be switched off if you wish (see “Settings”). If switched off, there will be a lot of steam emitted from the cabinet when the door is opened.

Before using for the first time



Risk of injury caused by hot surfaces.

The steam oven gets hot during operation.

For safety reasons, the steam oven may only be used when it has been fully installed.

The steam oven will switch on automatically when it is connected to the electricity supply.

Cleaning for the first time

- Remove any protective foil and stickers, except the data plate, from the oven and accessories.

The appliance has undergone a function test in the factory. Residual water from this testing may have trickled back into the cabinet during transportation.

Cleaning the water container

- Remove the water container.
- Remove the spill guard.
- Rinse the water container by hand.

Cleaning the accessories/oven compartment

- Take all accessories out of the oven compartment.
- Wash the accessories in a mild solution of washing-up liquid and hot water or in the dishwasher.

The interior of the steam oven has been treated at the factory with a conditioning agent.

- To remove this, clean the oven interior with a mild solution of washing-up liquid and warm water applied with a soft sponge, and then dry thoroughly with a soft cloth.

Before using for the first time

Setting the water hardness level

To ensure that the steam oven works correctly and to ensure that descaling is carried out at the correct interval, it must be set to the local water hardness level.

The harder the water is, the more frequently the steam oven needs to be descaled.

The hardness level is set to 2.7 mmol/l (15 °dH) at the factory.

Contact your local water supplier to find out your local water hardness range if necessary.

- Adjust the setting of your local water supply if necessary (see “Settings”).


Setting the correct boiling point for water

Before cooking food for the first time, you must adjust the boiling temperature of the water, which varies depending on the altitude of where the steam oven is located. This procedure also flushes out the waterways.

This procedure **must** be carried out to ensure efficient functioning of your appliance.

Distilled or carbonated water or other liquids could damage the steam oven.

Only use cold, fresh tap water (below 20 °C).

- Remove the water container and fill it up to the maximum marker.
- Push the water container into the appliance.
- Run the steam oven for 15 minutes using the steam cooking  function (100 °C). Proceed as described in “Operation”.

Setting the correct boiling point for water following a house move

If you move house, the boiling point for the water in the steam oven will need to be reset for the new altitude if this differs from the old one by 300 m or more. To do this, descale the appliance (see “Cleaning and care – Descaling the steam oven”).

Settings

Changing and saving settings

Your steam oven is supplied with a number of standard default settings. The standard settings listed in the chart below can be altered.

With the steam oven **switched off**:

- Touch and hold the ∨ sensor.
- Whilst pressing the ∨ sensor, touch the On/Off ⊕ sensor once briefly.

P1 will appear.

- Touch the ∨ or ∧ sensor to set the required programme.
- Confirm with *OK*.

S and a number will appear.

- Touch the ∨ or ∧ sensor to set the required status/water hardness.
- Confirm with *OK*.

The selected status will be saved.

- After you have altered the setting(s) required, switch the appliance off.

The factory default setting is shown in **bold**.

Programme		Status/ Water hardness	Available settings
P1	Water hardness	15 °	See “Settings – Water hardness”
P2	Signal tones volume	S1 S2 S3 S4	Very quiet Quiet Loud Very loud
P3	Keypad tone	S0 S1	Off On
P4	Steam reduction	S0 S1	Off On
P5	Temperature unit	S1 S2	°C °F
P6	Demo mode	S0 S1	Off, the steam oven heats up On, the steam oven does not heat up

Settings

Water hardness

Contact your local water supplier to find out your local water hardness range if necessary.

The degree of hardness can be set between 0.2 mmol/l and 12.5 mmol/l (1 °dH and 70 °dH).

If you are using bottled drinking water, e.g. mineral water, use non-carbonated water. Select settings according to the calcium content. The calcium content is given on the label of the bottle in mg/l Ca²⁺ or ppm (mg Ca²⁺/l).

Water hardness		Calcium content mg/l Ca ²⁺ or ppm (mg Ca ²⁺ /l)	Setting
°dH	mmol/l		
1	0.2	7	1°
2	0.4	14	2°
3	0.5	21	3°
4	0.7	29	4°
5	0.9	36	5°
6	1.1	43	6°
7	1.3	50	7°
8	1.4	57	8°
9	1.6	64	9°
10	1.9	71	10°
11	2.0	79	11°
12	2.2	86	12°
13	2.3	93	13°
14	2.5	100	14°
15	2.7	107	15°
16	2.9	114	16°
17	3.1	121	17°

Water hardness		Calcium content mg/l Ca ²⁺ or ppm (mg Ca ²⁺ /l)	Setting
°dH	mmol/l		
18	3.2	129	18°
19	3.4	136	19°
20	3.6	143	20°
21	3.8	150	21°
22	4.0	157	22°
23	4.1	164	23°
24	4.3	171	24°
25	4.5	179	25°
26	4.7	186	26°
27	4.9	193	27°
28	5.0	200	28°
29	5.2	207	29°
30	5.4	214	30°
31	5.6	221	31°
32	5.8	229	32°
33	5.9	236	33°
34	6.1	243	34°
35	6.3	250	35°
36	6.5	257	36°
37-45	6.6-8.0	258-321	37°-45°
46-60	8.2-10.7	322-429	46°-60°
61-70	10.9-12.5	430-500	61°-70°

Operating the steam oven

Distilled or carbonated water or other liquids could damage the steam oven.

Only use cold, fresh tap water (below 20 °C).

- Fill the water container with fresh tap water and push it into the appliance.
- Place the condensate tray on shelf level 1 when using perforated containers.
- Place the food in the oven.
- Switch the steam oven on.



SSS 100 °C will appear. 100 flashes.

- If you want to cook with 100 °C, confirm the setting with *OK*.
- If you wish, you can set a lower temperature by touching the ∇ sensor. Then confirm with *OK*.

This temperature will be automatically accepted within a few seconds. Touch *OK* twice to go back to the temperature selection option.



SSS 0:00 h will appear.

The 0 symbol for the hours will flash.

- If you want to set a cooking duration of
 - less than 1 hour, confirm with *OK*,
 - more than 1 hour, set the cooking duration you want by touching the \wedge sensor (from 0 upwards) or ∇ (from 9 downwards) and confirm with *OK*.
- Set the minutes you want by touching the \wedge sensor (from 00 upwards) or ∇ (from 59 downwards).
- Confirm with *OK*.

The current temperature will appear and the heating-up phase will begin.

You will see the temperature rising in the display. A buzzer will sound when the selected temperature is reached for the first time.

The cooking duration will begin to count down.

If you are cooking at a temperature of approx. 80 °C, shortly before the end of the cooking duration, the door will automatically open a little to allow some of the steam to escape from the oven compartment. The door will then automatically close.

The buzzer will sound at the end of the cooking duration.


- Take the food out of the oven.
- Switch the steam oven off.

A new cooking programme can only be started if the automatic door release is retracted into its original position. Do not push it in manually as this could damage it.

Operation

Cleaning the steam oven

- If necessary, remove the condensate tray from the oven compartment and empty it.

 Risk of injury due to hot water. At the end of a cooking programme, hot water left in the steam generator is pumped back into the water container.


Take care not to tip the water container when taking it out of the appliance.

- Remove the water container.
- Remove the spill guard and empty the water container.
- After each use, clean and dry the whole appliance as described in “Cleaning and care”.

Make sure the spill guard engages correctly when installing it.

- Leave the appliance door open until the oven interior is completely dry.

Refilling the water

Insufficient water during a cooking programme is indicated by the flashing  symbol and a buzzer.

- Remove the water container and fill it with fresh tap water.
- Push the water container back into the appliance.

The cooking programme will continue.

Changing values for a cooking programme

As soon as a cooking programme is in progress, you can change the temperature and cooking duration for this programme.

Changing the temperature

- Touch *OK* once.

The display will change to the temperature setting and the temperature will flash.

- Touch the ∇ or \blacktriangle sensor to change the temperature.
- Confirm with *OK*.

Changing the cooking duration

- Touch *OK* twice.

The display will change to setting the cooking duration and the number for the hours will flash.

- Touch the ∇ or \blacktriangle sensor to change the cooking duration.
- Confirm with *OK*.


Interrupting a cooking programme

A cooking programme is interrupted as soon as the door is opened. The oven heating switches off. Set cooking durations will be saved.

 Risk of injury due to hot steam.

A great deal of hot steam can escape when the door is opened. The steam can cause burns.

Step back and wait until the hot steam has dissipated.

 Risk of injury caused by hot surfaces and food.

The steam oven gets hot during operation. You could burn yourself on the oven compartment, shelf runners, accessories or the food itself.

Wear oven gloves when placing food in the oven or removing it and when adjusting oven shelves etc. in a hot oven.

When placing cooking containers in the oven or removing them, make sure that the hot food does not spill.

The cooking programme will resume when the door is closed.

When the door is closed, the pressure has to equalise, which can cause a whistling sound.

The steam oven will heat up again and the display will show the temperature in the cooking compartment as it rises. Once the set temperature has been reached, the display will show the time left as it counts down.

The cooking process will be ended early if the door is opened in the last minute of cooking time.



Automatic programmes

Your steam oven is equipped with over 20 Automatic programmes for cooking vegetables. The temperature and cooking duration are preset, so you only have to prepare the vegetables as required (see the “Programme overview” chart).



The oven interior needs to be at room temperature before starting an Automatic programme.








For hints and tips on cooking vegetables using steam, see “Steam cooking – Vegetables”.

Using Automatic programmes

- Put the prepared vegetables into a perforated cooking container.
- Place the condensate tray on shelf level 1.
Place the perforated container on any shelf level.
- Fill the water container with fresh tap water and push it into the appliance.
- Switch the steam oven on.
- Touch the  /  sensor.

EEO appears in the display.

You can switch to the Automatic programmes by touching the  or  sensor.

- Set the programme you want with the  or  sensor, e.g. A15.
- Confirm with *OK*.
- Set the degree of cooking you want with the  or  sensor:
 - al dente 
 - Medium 
 - Soft 
- Confirm with *OK*.

Programme overview

Programme number	Vegetables	
A1	Cauliflower	Florets, medium
A2	Beans (green, yellow)	Whole
A3	Broccoli	Florets, medium
A4	Chinese cabbage	Chopped
A5	Peas	—
A6	2 fennel bulbs	Cut into strips
A7	Kohlrabi	Batons
A8	Pumpkin	Diced
A9	Corn	Cobs
A10	Carrots	Diced/Batons/Sliced
A11	Capsicum	Cut into strips
A12	New potatoes	Firm, medium
A13	Leeks	Sliced into rings
A14	Romanesco	Florets, medium
A15	Brussels sprouts	—
A16	Boiled potatoes	Firm, quartered
A17	Green asparagus	Medium
A18	White asparagus	Medium
A19	Spinach	—
A20	Sugar snap peas	—

General notes

This section contains general information. You will find more detailed information about particular foods and how to cook them in the other sections.

The advantages of cooking with steam

Almost all vitamins and minerals are retained as the food is not immersed in water.

Cooking with steam also retains the true taste of the food better than conventional cooking. We therefore recommend seasoning the food after it has been cooked. Food also retains its fresh, original colour.

Suitable containers

Cooking containers

This steam oven is supplied with stainless steel cooking containers. Other containers, in a variety of sizes, both perforated and solid, are available as optional extras (see “Optional accessories”). This enables you to choose the most suitable container for the food you are preparing.

Where possible, it is best to use perforated cooking containers for steam cooking. The steam can reach the food from all sides and the food is cooked evenly.

Your own containers

You can also use your own containers. However, please note the following:

- Containers must be heat-resistant to 100 °C and able to withstand steam. With plastic containers, please check with the manufacturer that they are suitable for use in a steam oven.
- Thick-sided containers made from porcelain, ceramic, or stoneware are not very suitable for using with steam. Due to their thick sides, they do not conduct heat well and as a result cooking durations will be considerably longer than those given in the charts.
- Place the cooking container on the rack or in a suitable container, and not on the oven floor.
- Ensure that there is a gap between the upper rim of the container and the top of the cooking compartment to allow sufficient steam into the container.

Condensate tray

Place the condensate tray on shelf level 1 when using perforated containers. This collects any drops of liquid and allows these to be removed easily.

You can also use the condensate tray as a cooking container if necessary.

Shelf level

You can select any shelf level. You can also cook on several levels at the same time. This will not alter the cooking duration.

When using more than one deep container at the same time for steam cooking, it is best to offset them on their runners and to leave at least one level free in between them.

Always insert cooking containers and the rack between the rails of the shelf runners so that they cannot tip.

Frozen

The heating-up phase for frozen food is longer than for fresh food. The greater the quantity of frozen food, the longer the heating-up phase.

Temperature

During steam cooking, the temperature does not exceed 100 °C. Almost all foods can be cooked at this temperature. Some types of food, such as berries, need to be cooked at lower temperatures to prevent them from bursting. See the relevant sections in these operating instructions for more details.

Duration

During steam cooking, the cooking duration does not begin until the set temperature is reached.

In general, the cooking durations for cooking with steam are the same as for cooking food in a saucepan. More information about any factors which may affect the cooking duration is given in the relevant sections.

The quantity of food does not affect the cooking duration. 1 kg of potatoes will take the same time to cook as 500 g of potatoes.

Cooking with liquid

When cooking with liquid, only fill the cooking container $\frac{2}{3}$ full to prevent the liquid spilling when the cooking container is removed from the oven.

Your own recipes

Food which is cooked in a pot or a pan can also be cooked in the steam oven. The cooking durations in the steam oven will be the same. Please note that food will not be brown or crisp when cooking with steam.



Steam cooking

Eco Steam cooking

To save energy when cooking with steam, you can use Eco Steam cooking. Eco Steam cooking is particularly suitable for cooking vegetables and fish. Eco Steam cooking is less suitable for cooking foods containing starch, such as potatoes, rice and pasta.

We recommend using the cooking durations and temperatures given in the chart under “Steam cooking”.

You can cook for longer if necessary.

- Switch the steam oven on.
- Touch the  /  sensor.

ECD will appear in the display.

- Confirm with *OK*.
- Set the temperature and cooking duration.

Notes on the cooking charts

Follow the instructions on cooking durations, temperatures and cooking notes.

Selecting the cooking duration

The cooking durations given are guidelines only.

- We recommend selecting the shorter duration initially. You can cook for longer if necessary.

Vegetables

Fresh

Prepare fresh vegetables in the usual way, i.e. wash, clean and cut them up.

Frozen food

Frozen vegetables do not need to be defrosted beforehand. Exception: the vegetables have been frozen together in a block.

Frozen and fresh vegetables which take the same length of time to cook can be cooked together.

If vegetables have frozen together in clumps, break these up before cooking with steam. Follow the manufacturer's instructions on the packaging regarding cooking duration.

Cooking containers

Food such as peas or asparagus spears, which have little or no space between them, will take longer to cook because the steam has less space to work in. For an even result, it is best to use a shallow container for these types of food, and only fill it about 3 - 5 cm deep. When cooking large quantities, divide the food between 2 or 3 shallow containers rather than using one deep one.

Different types of vegetables which take the same length of time to cook can be cooked together in one cooking container.

Use solid containers for vegetables which are cooked in liquid, e.g. cabbage.

Shelf level

When cooking vegetables with a distinctive colour (e.g. beetroot) in a perforated container at the same time as cooking other foods in other containers, place the solid tray directly underneath the perforated container to catch any drips and therefore avoid any colour transfer.

Duration

The cooking duration depends on the size of the food and how well cooked you want it, just as it does with conventional cooking methods.

Example:

Firm potatoes, cut into quarters:
approx. 12 minutes

Firm potatoes, cut in half:
approx. 17 minutes


Settings

Steam cooking SSS
Temperature: 100 °C
Duration: see chart

Steam cooking

Vegetables	🕒 [min.]
Artichokes	32–38
Cauliflower, whole	27–28
Cauliflower, florets	8
Beans, green	6–8
Broccoli, florets	2–4
Chantenay carrots, whole	7–8
Chantenay carrots, halved	5–6
Chantenay carrots, chopped	4
Chicory, halved	4–5
Chinese cabbage, chopped	3
Peas	2
Fennel, halved	10–12
Fennel, sliced	4–5
Kale, chopped	23–26
Firm potatoes, peeled whole halved quartered	20–25 15–20 10–15
Fairly firm potatoes, peeled whole halved quartered	23–28 18–23 14–18
Soft potatoes, peeled whole halved quartered	25–30 20–25 15–20
Kohlrabi, cut into batons	6–7
Pumpkin, diced	4–8
Corn on the cob	10–15
Silverbeet, chopped	2–3

Steam cooking

Vegetables	 [min.]
Capsicum, diced or sliced	2
New potatoes, firm	20–25
Mushrooms	2
Leeks, sliced	2–4
Leeks, halved lengthways	4–6
Romanesco, whole	22–25
Romanesco, florets	5–7
Brussels sprouts	10–12
Beetroot, whole	50–60
Red cabbage, chopped	15–20
Black salsify, whole	9–10
Celeriac, cut into batons	6–7
Asparagus, green	2–4
Asparagus, white	5–10
Carrots, chopped	6
Spinach	1–2
Spring cabbage, chopped	10–11
Celery, chopped	2–5
Turnips, chopped	6–7
White cabbage, chopped	12
Savoy cabbage, chopped	10–11
Zucchini, sliced	2–3
Sugar snap peas	2–3

 Duration

Steam cooking

Fish

Fresh

Prepare fresh fish in the usual way, i.e. clean, gut and fillet.

Frozen

Fish does not need to be fully defrosted before cooking. Defrost so that the surface is sufficiently thawed to take herbs and seasoning. Depending on the thickness of the fish, 2–5 minutes should be enough.

Preparation

Add some lemon or lime juice to fish before cooking. The citric acid helps the flesh stay firm.

It is not necessary to season fish when cooking with steam as this method retains the minerals which give the fish its unique flavour.

Cooking containers

If using a perforated container, grease it first or line it with baking paper.

Shelf level

When cooking fish in a perforated container at the same time as cooking other types of food in other containers, place the container with the fish directly above the glass or collecting tray (depending on the model) to catch any liquid and so avoid any transfer of flavours to other food.

Temperature

85 °C – 90 °C

For gently cooking delicate types of fish, such as flounder.

100 °C

For cooking firmer types of fish, e.g. salmon.
Also for cooking fish in sauce or stock.

Duration

The cooking duration depends on the thickness and the texture of the fish, and not on the weight. The thicker the fish, the longer the cooking duration. A 3 cm thick piece of fish weighing 500 g will take longer to cook than a 2 cm thick piece of fish weighing 500 g.

The longer fish cooks, the firmer its flesh will become. Use the cooking durations given in the chart. If you find that the fish is not cooked sufficiently, only cook it for a few minutes more.

When cooking fish in sauce or stock, we recommend that you increase the cooking duration quoted by a few minutes.

Useful tips

- Adding herbs and spices, such as dill, will help bring out the full flavour of the fish.
- Cook large fish in the swimming position. To help maintain the structure of the fish, place a small cup or similar upside down in the cooking container. Arrange the fish bellyside down over the cup.
- You can use any fish scraps, e.g. fish heads, bones, tails etc. to make a **fish stock**. Place the fish scraps together with some mixed vegetables in a solid cooking container and add cold water. Cook at 100 °C for 60 to 90 minutes. The longer the cooking duration, the stronger the stock.
- Preparing fish **au bleu** is a method involving cooking the fish in water with vinegar, at different proportions depending on the recipe. It is important not to damage the skin of the fish. This method is suitable for cooking trout, tench, eel and salmon.

Settings

Steam cooking 

Temperature: see chart

Duration: see chart

Steam cooking

Fish	🌡️ [°C]	🕒 [min.]
Eel	100	5–7
Perch fillet	100	3–5
Bream/Snapper fillet	85	3–5
Trout, 250 g	90	8–12
Halibut/Trumpeter fillet	85	4–6
Blue eye trevalla/Ling fillet	100	6
Salmon fillet	100	4–8
Salmon steak	100	8–10
Australian salmon	90	8–10
Basa fillet	85	3
Rosefish fillet	100	6–8
Jackass morwong/Terakihi fillet	100	4–6
Flounder fillet	85	4–5
Stargazer/Monkfish fillet	85	6–8
Sole fillet	85	3
Turbot fillet	85	5–8
Tuna fillet	85	4–8
Pikeperch fillet	85	4

🌡️ Temperature, 🕒 duration

Meat

Fresh

Prepare the meat in the usual way.

Frozen food

Meat should be thoroughly defrosted before cooking in the steam oven (see “Special applications” – “Defrost”).

Preparation

Meat which needs to be seared before being cooked, e.g. stewing steak, should be seared in a pan on the cooktop.

Duration

The cooking duration depends on the thickness and the texture of the meat, and not on the weight. The thicker the piece of meat, the longer the cooking duration. A piece of meat weighing 500 g which is 10 cm thick will take longer to cook than a piece of meat weighing 500 g which is 5 cm thick.

Useful tips

- To retain the **flavourings**, use a perforated cooking container. Place an unperforated cooking container underneath in order to collect the concentrate. You can use the concentrate to enhance your sauces or freeze it for later use.
- Boiling chicken, back or top rib and meat bones can be used to make **stock**. Place the meat together with the bones and some mixed vegetables in a cooking container and add cold water. The longer the cooking duration, the stronger the stock.

Settings

Steam cooking SSS
Temperature: 100 °C
Duration: see chart

Steam cooking

Meat	🕒 [min.]
Beef shin, covered with water	110–120
Pork knuckle	135–140
Chicken breast fillet	8–10
Knuckle	105–115
Beef soup bones	110–120
Veal for stewing	3–4
Gammon steaks	6–8
Lamb stew	12–16
Turkey roulade	12–15
Turkey schnitzel	4–6
Rib of beef, covered with water	130–140
Beef stew	105–115
Boiling chicken, covered with water	80–90
Silverside	110–120

🕒 Duration

Rice

Rice swells when cooked and needs to be cooked in liquid. The proportion of rice to liquid will vary depending on the type of rice.


The rice absorbs all the liquid during the cooking process so that none of the nutrients are lost.

Settings

Steam cooking 

Temperature: 100 °C

Duration: see chart

	Ratio Rice : Liquid	 [min.]
Basmati rice	1 : 1.5	15
Parboiled rice	1 : 1.5	23–25
Arborio rice		
Milk rice	1 : 2.5	30
Risotto rice	1 : 2.5	18–19
Brown rice	1 : 1.5	26–29
Wild rice	1 : 1.5	26–29

 Duration

Steam cooking

Grains

Grain swells when cooked and needs to be cooked in liquid. The proportion of grain to liquid will vary depending on the type of grain.


Grain can be cooked whole or cracked.

Settings

Steam cooking 

Temperature: 100 °C

Duration: see chart

	Ratio Grain : Liquid	 [min.]
Amaranth	1 : 1.5	15–17
Bulgur	1 : 1.5	9
Green spelt, whole	1 : 1	18–20
Green spelt, cracked	1 : 1	7
Oats, whole	1 : 1	18
Oats, cracked	1 : 1	7
Millet	1 : 1.5	10
Polenta	1 : 3	10
Quinoa	1 : 1.5	15
Rye, whole	1 : 1	35
Rye, cracked	1 : 1	10
Wheat, whole	1 : 1	30
Wheat, cracked	1 : 1	8

 Duration

Pasta/Noodles

Dry pasta and noodles

Dry pasta and noodles swell when they are cooked and need to be cooked in liquid. The liquid must cover the pasta or noodles. Using hot liquid gives better results.

Increase the cooking time stated by the manufacturer by approx. 1/3.

Fresh food

Fresh pasta and noodles, such as those you can buy from the supermarket chilled counter, do not need to absorb water. Cook in a greased, perforated container.


Separate any pieces of pasta or noodles which have stuck together and spread them out in the cooking container.

Settings

Steam cooking 

Temperature: 100 °C

Duration: see chart

Fresh pasta / noodles	 [min.]
Gnocchi	2
Knöpfli	1
Ravioli	2
Spätzle	1
Tortellini	2
Dry pasta / noodles, covered with water	
Flat noodles / Fettuccine	14
Vermicelli	8

 Duration

Steam cooking

European dumplings

Ready-made dumplings in wrappers need to be covered completely with water. Otherwise they will not absorb enough water and will fall apart, even if steeped in water prior to cooking.


Cook fresh dumplings in a greased, perforated container.

Settings

Steam cooking 

Temperature: 100 °C

Duration: see chart

	 [min.]
Steamed dumplings	30
Yeast dumplings	20
Boil-in-the-bag potato dumplings	20
Boil-in-the-bag bread dumplings	18–20

 Duration

Dried pulses

Soak pulses for at least 10 hours in cold water before cooking. Soaking makes the pulses more digestible and shortens the cooking duration required. Soaked pulses must be covered with liquid during cooking.

Lentils do not need to be soaked before cooking.


With unsoaked pulses a certain ratio of pulses to liquid is required.

Settings

Steam cooking 

Temperature: 100 °C

Duration: see chart

Soaked	
	 [min.]
Beans	
Kidney beans	55–65
Adzuki beans	20–25
Black beans	55–60
Borlotti beans	55–65
Haricot beans	34–36
Peas	
Yellow split peas	40–50
Green peas, shelled	27

 Duration

Steam cooking

Unsoaked		
	Ratio Pulses : Liquid	🕒 [min.]
Beans		
Kidney beans	1 : 3	130–140
Adzuki beans	1 : 3	95–105
Black beans	1 : 3	100–120
Borlotti beans	1 : 3	115–135
Haricot beans	1 : 3	80–90
Lentils		
Brown lentils	1 : 2	13–14
Red lentils	1 : 2	7
Peas		
Yellow split peas	1 : 3	110–130
Green peas, shelled	1 : 3	60–70

🕒 Duration

Hen's eggs

Use a perforated container to prepare boiled eggs in the steam oven.

The eggs do not need to be pierced before cooking as they are gradually warmed during the heating-up phase and so do not burst when they are cooked with steam.


When using a solid container for preparing egg dishes, remember to grease it first.

Settings

Steam cooking 

Temperature: 100 °C

Duration: see chart

	 [min.]
Small (S) soft medium hard	 3 5 9
Medium (M) soft medium hard	 4 6 10
Large (L) soft medium hard	 5 6–7 12
Extra large (XL) soft medium hard	 6 8 13

 Duration


Steam cooking


Fruit

Cook fruit in a solid container so that none of the juice is lost. If you wish to cook fruit in a perforated container, place a solid container directly underneath it to collect the juice.

Useful tip: You can use the collected juice to prepare a glaze for a fruit flan.

Settings


Steam cooking 
Temperature: 100 °C
Duration: see chart


	 [min.]
Apple chunks	1–3
Pear chunks	1–3
Cherries	2–4
Mirabelle plums	1–2
Nectarine/Peach chunks	1–2
Plums	1–3
Quinces, diced	6–8
Rhubarb chunks	1–2
Gooseberries	2–3

 Duration

Sausages

Settings

Steam cooking 
Temperature: 90 °C
Duration: see chart

Sausages	 [min.]
Frankfurters	6–8
Sausages	6–8
White sausages	6–8

 Duration

Shellfish

Preparation

Defrost frozen shellfish before cooking with steam.

Peel, remove and discard the intestines, and then wash the shellfish.

Cooking containers

If using a perforated container, grease it first or line it with baking paper.

Duration

The longer shellfish are cooked, the tougher they become. Use the cooking durations given in the chart.



When cooking shellfish in sauce or stock, we recommend that you increase the cooking duration quoted by a few minutes.

Settings

Steam cooking 

Temperature: see chart

Duration: see chart


	 [°C]	 [min.]
Crevettes	90	3
Prawns	90	3
King prawns	90	4
Small shrimps	90	3
Crayfish	95	10–15
Large shrimps	90	3

 Temperature,  duration

Steam cooking

Mussels

Fresh food

 Danger of food poisoning from spoiled mussels.
Spoiled mussels can cause food poisoning.
Only cook mussels which are closed.
Do not eat mussels which have not opened after being cooked.

Steep fresh mussels in water for a few hours before cooking to rinse out any sand. Then scrub the mussels thoroughly to clean them.

Frozen

Defrost frozen mussels before cooking.

Duration



The longer mussels are cooked, the harder they become. Use the cooking durations given in the chart.



Settings

Steam cooking 

Temperature: see chart

Duration: see chart

	 [°C]	 [min.]
Goose barnacles	100	2
Cockles	100	2
Blue mussels	90	12
Scallops	90	3
Razor clams	100	2–4
Vongole	90	2–4

 Temperature,  duration

Menu cooking

Before cooking meals with the manual Menu cooking function, switch off steam reduction (see “Settings – Steam reduction”).

Menu cooking involves cooking various foods with different cooking times in order to serve them all together in one meal, e.g. rosefish fillet with rice and broccoli.

Foods are placed in the steam oven at different times so that they are all ready at the same time.

Shelf level

Place foods that produce a lot of liquids (e.g. fish) or have a distinctive colour (e.g. beetroot) directly above the glass tray or condensate tray (depending on the model). This avoids any transfer of flavour or colour to other food by preventing liquid dripping onto food below it.

Temperature

Whole meals should be cooked at a temperature of 100 °C as this is the temperature required to cook the majority of foods.

Do not cook a whole meal at the lowest temperature when different temperatures are required for different types of food, e.g. 85 °C for seabream and 100 °C for potatoes.

If the recommended cooking temperature for the food is 85 °C for example, try cooking it at 100 °C and testing the result. Some delicate types of fish with a soft structure, e.g. flounder will become very firm when cooked at 100 °C.

Duration

If you increase the recommended temperature, shorten the cooking duration by approx. $\frac{1}{3}$.

Example:

Food cooking durations

(see cooking charts in “Steam cooking”)

Parboiled rice	24 minutes
Rosefish fillet	6 minutes
Broccoli	4 minutes

Calculation of set cooking durations:

24 minutes minus

6 minutes = 18 minutes (1st cooking duration: rice)

6 minutes minus 4 minutes = 2 minutes (2nd cooking duration: rosefish fillet)

Remaining time = 4 minutes

(3rd cooking duration: broccoli)

Duration	24 min. – rice		
		6 min. - rosefish fillet	
			4 min. - broccoli
Setting	18 min.	2 min.	4 min.

Steam cooking

Cooking a whole menu

- Place the rice in the oven first.
- Set the first cooking duration:
18 minutes.
- After the 18 minutes, place the fish in the oven.
- Set the second cooking duration:
2 minutes.
- After the 2 minutes, place the broccoli in the oven.
- Set the third cooking duration:
4 minutes.

Reheat

The steam oven is very effective at reheating food gently, without drying it out or cooking it further. The food reheats evenly and does not need to be stirred during the reheating process.

You can reheat individual dishes or plated meals which have been prepared previously (e.g. meat, vegetables and potatoes).

Suitable containers

Small quantities can be reheated on a plate, larger quantities should be placed in a cooking container.

Duration

The number of plates or containers has no bearing on the time.

The times listed in the table relate to an average portion per plate. Increase the duration for larger quantities.


Useful tips

- Do not reheat large items, such as a joint of roast meat, whole. Divide it into portions and reheat these as plated meals.
- Compact items, such as stuffed capsicum, roulades or dumplings, should be cut in half.
- Reheat sauces separately. Exceptions are dishes such as goulash, which is cooked in sauce.
- Cover food when reheating it. This will avoid steam condensing on the crockery.
- Please note that breaded items, such as schnitzel, will not retain their crispness when they are reheated.

Heating food

- Cover the food being warmed up with a plate or foil that is resistant to temperatures up to 100 °C and to steam.
- Place the food on the rack or in a cooking container.

Settings

Steam cooking 
Temperature: 100 °C
Duration: see chart

Other applications

The durations specified in the chart are guidelines only. We recommend selecting the shorter duration initially. You can make the duration longer if necessary.

Food	🕒* [min.]
Vegetables	
Carrots Cauliflower Kohlrabi Beans	6–7
Side dishes	
Pasta Rice	3–4
Potatoes, halved lengthways	12–14
European dumplings	15–17
Meat and poultry	
Sliced meat, 1.5 cm thick Roulades, sliced Goulash Lamb stew	5–6
Meatballs	13–15
Chicken schnitzel Turkey schnitzel	7–8
Fish	
Fish fillets, 2 cm thick	6–7
Fish fillets, 3 cm thick	7–8
Plated meals	
Spaghetti with tomato sauce	13–15
Roast pork, potatoes, vegetables	12–14
Stuffed capsicum (halved), rice	13–15
Chicken fricassee, rice	7–8
Vegetable soup	2–3
Creamy soup	3–4

Other applications

Food	⌚* [min.]
Consommé	2-3
Casserole	4-5


⌚ Duration

* These times apply to food heated on a plate and covered with a plate.

Other applications

Defrost

It is much quicker to defrost items in the steam oven than at room temperature.

 Risk of infection from bacteria. Bacteria such as salmonella can cause life-threatening food poisoning.

It is particularly important to observe food hygiene rules when defrosting fish and meat, and in particular when defrosting poultry.

Do not use the liquid produced during defrosting.

Process the food as required as soon as it has been defrosted.

Temperature

60 °C is the best temperature for defrosting.

Exceptions: 50 °C for minced meat and game.

Before and after defrosting

Remove any packaging before defrosting.

Exceptions: Leave bread, biscuits and cakes in their packaging as otherwise they will absorb moisture and become soft.

Allow food to stand at room temperature for a few minutes after defrosting. The standing time is necessary to allow the even distribution of heat from the outside to the inside.

Cooking containers

Use a perforated container with a glass tray or condensate tray (depending on model) underneath it when defrosting food which will drip, such as poultry. This way food will not be lying in defrosted liquid.

Foods which do not drip can be defrosted in a solid cooking container.

Useful tips

- Fish does not need to be fully defrosted before cooking. Defrost so that the surface is sufficiently thawed to take herbs and seasoning. Depending on the thickness of the fish, 2–5 minutes is generally enough.
- When defrosting food which has frozen together, e.g. berries and meat portions, separate them half-way through the defrosting time.
- Do not refreeze food once it has thawed.
- Defrost frozen ready meals according to the instructions on the packaging.

Settings

Steam cooking 

Temperature: see chart

Defrosting duration: see chart

Standing time: see chart

Other applications

The durations specified in the chart are guidelines only. We recommend selecting the shorter defrosting duration initially. You can make the defrosting duration longer if necessary.

Frozen food	Quantity	🌡️ [°C]	🕒 [min.]	⌚ [min.]
Dairy products				
Sliced cheese	125 g	60	15	10
Quark	250 g	60	20–25	10–15
Cream	250 g	60	20–25	10–15
Soft cheese	100 g	60	15	10–15
Fruit				
Apple sauce	250 g	60	20–25	10–15
Apple pieces	250 g	60	20–25	10–15
Apricots	500 g	60	25–28	15–20
Strawberries	300 g	60	8–10	10–12
Raspberries/Red/ Blackcurrants	300 g	60	8	10–12
Cherries	150 g	60	15	10–15
Peaches	500 g	60	25–28	15–20
Plums	250 g	60	20–25	10–15
Gooseberries	250 g	60	20–22	10–15
Vegetables				
Frozen in a block	300 g	60	20–25	10–15
Fish				
Fish fillets	400 g	60	15	10–15
Trout	500 g	60	15–18	10–15
Lobster	300 g	60	25–30	10–15
Small shrimps	300 g	60	4–6	5
Ready meals				
Meat, vegetables, sides / Casserole / Soup	480 g	60	20–25	10–15

Other applications

Frozen food	Quantity	🌡️ [°C]	🕒 [min.]	⌚ [min.]
Meat				
Roast meat slices	125–150 g each	60	8–10	15–20
Minced meat	250 g	50	15–20	10–15
	500 g	50	20–30	10–15
Stew	500 g	60	30–40	10–15
	1000 g	60	50–60	10–15
Liver	250 g	60	20–25	10–15
Saddle of hare	500 g	50	30–40	10–15
Roebuck saddle	1000 g	50	40–50	10–15
Schnitzel/Chops/Sausages	800 g	60	25–35	15–20
Poultry				
Chicken	1000 g	60	40	15–20
Chicken thighs	150 g	60	20–25	10–15
Chicken fillet	500 g	60	25–30	10–15
Turkey drumsticks	500 g	60	40–45	10–15
Baked goods				
Puff pastries/Yeast buns	–	60	10–12	10–15
Creamed mixture cakes/ biscuits	400 g	60	15	10–15
Bread/Rolls				
Bread rolls	–	60	30	2
Rye bread, sliced	250 g	60	40	15
Whole grain bread, sliced	250 g	60	65	15
White bread, sliced	150 g	60	30	20

🌡️ Temperature 🕒 Defrosting duration ⌚ Standing time


Blanch

Blanch fruit and vegetables before freezing them. Blanching helps maintain the quality of the produce when it is frozen.

Blanching vegetables also helps them retain their original colour.

- Put the prepared vegetables (cleaned, washed, chopped etc.) into a perforated cooking container and place in the steam oven.
- Once blanched, plunge the vegetables into ice cold water to cool them down quickly. Drain them well.

Settings

Steam cooking 
Temperature: 100 °C
Duration: 1 minute

Bottling

Only use unblemished, fresh produce which is in good condition.

Glass jars

Use clean glass jars and accessories and check them for any defects. Glass jars with twist off lids or glass lids with a rubber seal are suitable.

Make sure that all the glass jars are the same size so that bottling is carried out evenly.

After you have filled the jars with the bottled produce, clean the glass rims with a clean cloth and hot water and then seal the jars.

Fruit

Sort fruit carefully, rinse it briefly but thoroughly and allow it to drain. Take great care when cleaning soft fruit as it is very delicate and squashes easily.

Remove any peel, stalks, cores or stones. Cut up large fruit. For example, cut apples into slices.

If you are bottling fruit with stones (e.g. plums, apricots) without removing the stones, pierce the fruit several times with a fork or wooden skewer as otherwise it will burst.

Other applications

Vegetables

Rinse, clean and cut up vegetables.

Vegetables should be blanched before bottling to help them retain their colour (see “Special applications – Blanching”).

Fill volume

Fill the glass jars with produce up to no more than 3 cm below the rim. Do not pack it down as this will damage the cell walls of the produce. Tap the jar gently onto a cloth to help distribute the contents evenly. Fill the jars with liquid. The produce must be completely covered.

Use a sugar solution for fruit and a salt or vinegar solution for vegetables.

Meat and sausages

Briefly fry or cook the meat before bottling. Use the juices with some added water, or the broth in which the meat was cooked, as the liquid content of the jars. Make sure there is no grease on the rim of the jars.

When bottling sausages, only fill the jars to halfway as the meat will rise during the bottling process.

Useful tips

- Make use of residual heat by leaving the jars in the oven for 30 minutes after it has switched off.
- Then cover the jars with a cloth and allow to cool for approx. 24 hours.

Bottling food

- Place the rack on shelf level 1.
- Place the closed jars on the rack. The jars must not touch each other.

Settings

Steam cooking 

Temperature: see chart

Bottling duration: see chart

Other applications

Food	🌡️ [°C]	🕒* [min.]
Berries		
Red / Blackcurrants	80	50
Gooseberries	80	55
Cranberries	80	55
Fruit with stones		
Cherries	85	55
Mirabelle plums	85	55
Plums	85	55
Peaches	85	55
Greengage plums	85	55
Fruit with pips		
Apples	90	50
Apple sauce	90	65
Quinces	90	65
Vegetables		
Beans	100	120
Broad beans	100	120
Gherkins	90	55
Beetroot	100	60
Meat		
Pre-cooked	90	90
Roasted	90	90

🌡️ Temperature, 🕒 Duration

* Bottling durations apply to 1.0 l jars. If using 0.5 l jars, reduce the duration by 15 minutes. If using 0.25 l jars, reduce the duration by 20 minutes.

Other applications

Disinfect items

The steam oven will disinfect baby bottles and other containers so that at the end of the programme they are as germ free as they would have been if boiled. Check beforehand that all parts, teats etc. are declared by the manufacturer to be heat resistant to 100 °C and also that they can withstand hot steam.

Dismantle, clean and thoroughly rinse baby bottles. Reassemble the bottles only after they have completely dried. This prevents recontamination.

- Place the individual items on the rack or in a perforated container (on their sides or with the opening facing downwards) ensuring that they do not touch one another. This will allow hot steam to reach them from all sides.

Settings

Steam cooking SSS
Temperature: 100 °C
Duration: 15 minutes

Prove yeast dough

- Prepare the dough according to the recipe.
- Place the dough in a bowl on the rack.


Settings

Steam cooking SSS
Temperature: 40 °C
Duration: as per recipe instructions

Heat damp towels

- Moisten towels and then roll them up.
- Place them beside one another in a perforated cooking container.


Settings

Steam cooking 
Temperature: 70 °C
Duration: 2 minutes

Dissolve gelatine

- Soften **gelatine leaves** by leaving them in a bowl of cold water for 5 minutes. The gelatine leaves have to be fully covered with water. Remove the gelatine leaves from the bowl and squeeze them out. Empty the bowl. Place the squeezed gelatine leaves back in the bowl.
- **Gelatine powder:** Place the gelatine powder in a bowl and add water according to the instructions on the packaging.
- Cover the bowl and place on the rack.

Settings

Steam cooking 
Temperature: 90 °C
Duration: 1 minute

Other applications

Decrystallise honey

- Loosen the lid and place the jar of honey in a perforated cooking container.
- Stir the honey once during the process.

Settings

Steam cooking SS

Temperature: 60 °C

Duration: 90 minutes (irrespective of the size of jar or the amount of honey in the jar)

Melt chocolate

You can use the steam oven for melting any type of chocolate.

When using a cake glaze, place it in a perforated cooking container, leaving it in its packaging.

- Break the chocolate into small pieces.
- Place large quantities in a solid container and small quantities in a cup or a bowl.
- Cover the container or the dish with a lid or with foil that is resistant to temperatures up to 100 °C and to hot steam.
- Stir large quantities once during cooking.

Settings

Steam cooking SS

Temperature: 65 °C

Duration: 20 minutes

Make yoghurt

To prepare yoghurt, you will need milk and live culture or yoghurt starter powder, e.g. from a health food store.

Use natural yogurt with live culture and without additives. Do not use heat-treated yogurt.

The yoghurt must be fresh (short storage time).

You can use either unchilled long-life milk or fresh milk.

Long-life milk can be used as it is – no further preparation is required. Fresh milk must first be heated to 90 °C (do not boil it) and then cooled down to 35 °C. Fresh milk will give a better set than long-life milk.

The yoghurt and milk should have the same percentage fat.

Do not move or shake the jars while the yoghurt is fermenting.

Immediately after preparation, leave the yoghurt to cool in the fridge.

The firmness, fat content and cultures used in the yoghurt starter all affect the consistency of homemade yoghurt. Not all yoghurts are equally suitable as yoghurt starters.

Useful tip: If you are using yoghurt starter powder, you can prepare the yoghurt from a mixture of milk and cream. For that, mix $\frac{3}{4}$ litre milk with $\frac{1}{4}$ litre cream.

- Mix 100 g yoghurt with 1 litre of milk or make up the mixture with yoghurt enzyme, following the instructions on the packaging.
- Pour the mixture into glass jars and seal the jars.
- Place the sealed jars in a perforated cooking container or on the rack. The jars must not touch each other.
- Straight after the cooking duration has finished, place the jars in the refrigerator. Take care not to shake the jars unnecessarily.

Settings

Steam cooking SSS

Temperature: 40 °C

Duration: 5:00 hours

Possible causes for poor results

Yoghurt is not set:

Incorrect storage of the yoghurt starter, too much time out of the refrigerator, packaging was damaged, milk was insufficiently heated.

Liquid has not been removed:

Jars were moved, the yoghurt cooled down too slowly.

Yoghurt is grainy:

The milk was heated too high, it was not free of imperfections, the milk and yoghurt starter were not stirred evenly.


Other applications

Render fat

The bacon will not become brown.

- Place the bacon (diced or rashers) in a solid cooking container.
- Cover the container with foil that is temperature-resistant up to 100 °C and resistant to steam.

Settings


Steam cooking 
Temperature: 100 °C
Duration: 4 minutes

Sweat onions

Sweating means cooking the onions in their own juices, with the addition of a little fat if necessary.

- Cut the onions up into small pieces and place them in a solid cooking container with a little butter.
- Cover the container with foil that is temperature-resistant up to 100 °C and resistant to steam.

Settings

Steam cooking 
Temperature: 100 °C
Duration: 4 minutes

Extracting juice

This appliance is ideal for extracting juice from soft, firm and hard fruit.

It is best to use overripe fruit, as the riper the fruit, the greater the quantity of juice produced. Very ripe fruit will also produce a more intense flavour.

Preparation

Sort and rinse the fruit, and cut out any blemishes.

Remove the stalks from grapes and morello cherries as these are bitter. Berries do not need to have their stalks removed.

Dice larger fruit such as apples into approximately 2 cm cubes. The harder the fruit, the smaller the pieces should be.

Useful tips

- Try experimenting with mild and tart flavours. For example, mix apples with elderberries.
- Adding sugar will increase the quantity of juice produced and improve the flavour. Sprinkle the fruit with sugar and leave to absorb for a few hours before juicing. For 1 kg of sweet fruit add 50–100 g of sugar, and for 1 kg of tart fruit add 100–150 g of sugar.
- If you wish to bottle the juice rather than consume it straight away, pour it whilst hot into hot, sterilised bottles up to the rim, and then seal immediately with sterilised rubber tops.

Extracting juice from fruit

- Put the prepared fruit (cleaned, washed, chopped etc.) into a perforated cooking container.
- Place a solid container or a glass tray or condensate tray (depending on the model) underneath to catch the juice.

Settings

Steam cooking 

Temperature: 100 °C

Duration: 40–70 minutes

Other applications

Skinning fruit and vegetables

- Cut a cross in the top of tomatoes, nectarines etc. This will allow the skin to be removed more easily.
- Place the fruit/vegetables in a perforated cooking container.
- To blanch almonds, it is important to plunge them into cold water as soon as they are taken out of the oven as otherwise the skin cannot be removed.

Settings

Steam cooking SSS
Temperature: 100 °C
Duration: see chart

Produce	🕒 [min.]
Apricots	1
Almonds	1
Nectarines	1
Capsicum	4
Peaches	1
Tomatoes	1

🕒 Duration

Preserving apples

You can treat homegrown apples in the steam oven to increase the length of time for which you can store them. Once treated, the apples will keep for 5 to 6 months when stored in a dry, cool and well-ventilated place. This method is only suitable for apples and not for other types of fruit.

Settings


Steam cooking SSS
Temperature: 50 °C
Duration: 5 minutes

Preparing custard royale

- Stir 6 eggs into 375 ml milk (do not beat into a foam).
- Season the egg/milk mixture and pour into a solid cooking container greased with butter.

Settings

Steam cooking SSS
Temperature: 100 °C
Duration: 4 minutes

 Risk of injury caused by hot surfaces.

The steam oven gets hot during operation. You could burn yourself on the oven compartment, shelf runners or accessories.

Allow the oven compartment, shelf runners and accessories to cool before cleaning.

 Risk of injury due to electric shock.

The steam from a steam cleaning appliance could reach electrical components and cause a short circuit.

Never use a steam cleaner for cleaning the oven.

All surfaces could be discoloured or damaged if unsuitable cleaning agents are used.

All surfaces of this appliance are susceptible to scratching. Scratches on glass surfaces could cause a breakage in certain circumstances.

Only use cleaning agents designed for domestic use.

Remove all cleaning agent residues immediately.

Do not use cleaning agents or washing-up liquids containing aliphatic hydrocarbons as these could cause the seals to swell.

If soiling is left on for any length of time, it may become impossible to remove.

Surfaces may suffer discolouration or damage.

Remove any soiling immediately.

- The appliance and accessories should be cleaned and dried thoroughly after each use.
- Leave the appliance door open until the oven interior is completely dry.

Useful tip: If the steam oven is not going to be used for a longer period of time, it should be thoroughly cleaned and dried beforehand to prevent the build-up of odours and so on. Leave the door open afterwards.

Cleaning and care

Unsuitable cleaning agents

To avoid damaging the surfaces of your appliance, do not use:

- cleaning agents containing soda, alkalines, ammonia, acids or chlorides
- cleaning agents containing descaling agents
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners
- solvent-based cleaning agents
- stainless steel cleaning agents
- dishwasher cleaner
- glass cleaning agents
- cleaning agents for ceramic cooktops
- hard, abrasive brushes or sponges, e.g. pot scourers, brushes or sponges which have been previously used with abrasive cleaning agents
- dirt erasers
- sharp metal scrapers
- steel wool or metal scourers
- stainless steel spiral pads
- spot cleaning with mechanical cleaning agents
- oven cleaners and sprays

Cleaning the steam oven front

- Clean the appliance front with a clean, soft sponge and a solution of warm water and washing-up liquid.
- After cleaning, wipe the surfaces dry using a soft cloth.

Useful tip: A clean, damp microfibre cloth without cleaning agent can also be used.

Cleaning the oven compartment

The oven compartment, the door seal, the inside of the door and the drip channel should be cleaned and dried after each use.

- Remove:
 - condensate using a sponge or absorbent cloth,
 - light, greasy soiling with a sponge and a solution of washing-up liquid and hot water.
- After cleaning, wipe the surface with clean water to remove any cleaning agent residues.
- Then wipe the surfaces dry using a cloth.

After prolonged use, the **floor heater** can become discoloured by drops of liquid, but this does not impair the function.

The **door seal** is designed to last the lifetime of the appliance. Should it for any reason need replacing, please contact Miele (see the end of these operating instructions).

Cleaning the Automatic door opener

Ensure that the door opener does not become soiled with food residues.

- Wipe away soiling **immediately** with a clean sponge and a solution of washing-up liquid and hot water.
- After cleaning, wipe the surface with clean water to remove any cleaning agent residues.

Cleaning the water container

- Remove the water container after each use.
- Remove the spill guard.
- Empty the water container.
- Rinse the water container by hand and then dry it to prevent limescale.
- Refit the spill guard on the water container. Make sure the spill guard engages correctly.

Accessories

All accessories are dishwasher-safe.

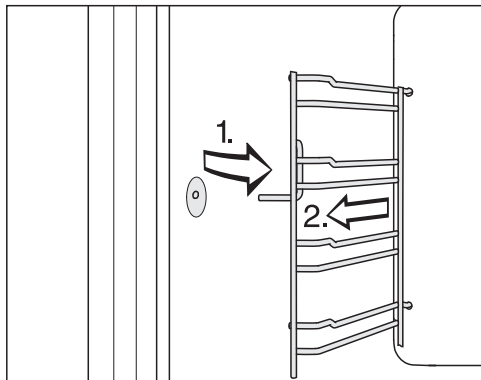
Cleaning the condensate tray, rack and cooking containers

- Wash and dry the condensate tray, rack and cooking containers after each use.
- Any bluish discolouration on the cooking containers can be removed with vinegar. Rinse afterwards with clean water.

Cleaning and care

Cleaning the shelf runners

The shelf runners are suitable for cleaning in a dishwasher.



- Pull the shelf runners out of the holder (1.) at the front of the oven and then pull them out of the oven (2.).
- The shelf runners can be washed in the dishwasher or by hand with a solution of warm water and a little washing-up liquid applied with a clean sponge or cloth.

Refit in the reverse order.

- Refit the shelf runners carefully.


If the shelf runners are not correctly inserted, there is no anti-tip protection.

Descaling the steam oven

We recommend using Miele descaling tablets (see “Optional accessories”) to descale the appliance. These have been specially developed for use with Miele appliances to optimise the descaling process. Other descaling agents, which contain other acids besides citric acid and/or other undesirable substances, such as chlorides, could cause damage to the product. Moreover, the descaling result required could not be guaranteed if the descaling solution was not of the appropriate concentration.

Do not spill descaling agent onto metal surfaces. This can cause marks to appear.

However, should any descaling agent get onto these surfaces, wipe it away immediately.




The steam oven has to be descaled after a certain number of operating hours. When it needs descaling, the  symbol and a number will appear when the steam oven is switched on. The number indicates the number of times that the steam oven can be used before it has to be descaled:



The steam oven will lock after the last remaining cooking process.


We recommend that you descale the appliance before it locks out.


During the descaling process, the water container must be rinsed out and refilled with fresh water.


- Touch the On/Off  sensor until the flashing  symbol and the descaling time appear.
- Fill the water container with lukewarm fresh tap water up to the level marker  and drop 2 Miele descaling tablets in it.
- Wait until the descaling tablets have dissolved.
- Push the water container into the appliance.
- Confirm with *OK*.

The descaling process will now begin.

Do not switch the steam oven off during the descaling process, otherwise the whole process will have to be started from the beginning again.

During the descaling process, the water container must be rinsed out and refilled **twice** with fresh water. At this point, a buzzer will sound and the  symbol will appear.

- Remove the water container and remove the spill guard.
- Empty the water container and rinse it thoroughly.
- Fill the water container up to the level marker  and push it into the appliance.
- Confirm with *OK*.

The  symbol will go out. Descaling will continue.

After you have rinsed the water container a second time and filled it with fresh tap water, a buzzer will sound a few minutes later. The descaling process is complete.

- Switch the steam oven off.
- Remove the water container and remove the spill guard.
- Empty and dry the water container.
- Let the oven cavity cool down.
- Then dry the oven compartment.
- Leave the appliance door open until the oven interior is completely dry.




Problem solving guide

With the help of the following guide, minor faults in the performance of the appliance, some of which may result from incorrect operation, can be remedied without contacting Miele. This will save you time and money because you won't need a service call.

Please note that a call-out charge will be applied to unnecessary service visits where the problem could have been rectified as described in these operating instructions.

Problem	Possible cause and remedy
You cannot switch the appliance on.	The circuit breaker has tripped. ■ Reset the circuit breaker in the mains fuse box (see data plate for minimum fuse rating).
	There may be a technical fault. ■ Disconnect the appliance from the mains connection for approximately 1 minute by: – switching off at the wall socket and withdrawing the plug, or – switching off the mains circuit breaker or residual current device. ■ If, after switching the circuit breaker or residual current device back on, the steam oven will still not switch on, contact a qualified electrician or Miele.
The oven does not heat up.	Demo mode is active. <i>nES_</i> appears in the display. The steam oven can be operated, however the heating elements will not work. ■ Deactivate Demo mode (see “Settings”).
	The oven cavity has been warmed up by a warming drawer in operation underneath it. ■ Open the door and let the oven cool down.
The fan can still be heard after the appliance has been switched off.	The fan is still running. The appliance is fitted with a fan which removes steam from the oven. The fan will continue to run for a while after the appliance has been switched off. It will switch itself off automatically after a while.

Problem solving guide

Problem	Possible cause and remedy
A humming sound can be heard after switching on the appliance, during operation and after switching off the appliance.	This is not a fault. It is made by water being pumped through the system.
After moving house, the appliance no longer switches from the heating-up phase to the cooking phase.	Altitude affects the boiling point of water. If you move house, the appliance will need to be reset for the new altitude if this differs from the old one by more than 300 m. <ul style="list-style-type: none"> ■ To adjust the boiling temperature, you need to descale the steam oven (see “Cleaning and care – Descaling the steam oven”).
During operation an unusually large amount of steam escapes or steam escapes from parts of the steam oven where it does not usually.	The door is not properly closed. <ul style="list-style-type: none"> ■ Close the door.
	The door seal is not correctly fitted. <ul style="list-style-type: none"> ■ If necessary, press it in all the way round the door to make sure it is fitted evenly.
	The door seal is damaged, e.g. cracked. <ul style="list-style-type: none"> ■ Call Miele.
A whistling sound is heard when the appliance is switched on again.	When the door is closed, the pressure has to equalise, which can cause a whistling sound. This is not a fault.
The  symbol appears in the display and an audible tone may sound.	The water container has not been pushed into the appliance properly. <ul style="list-style-type: none"> ■ Remove the water container and push it back in so that it connects.
	There is not enough water in the water container. The water level must be between the two marks. <ul style="list-style-type: none"> ■ Fill the water container
The  symbol and a number between 1 and 10 appear. The descaling time and  flash.	The appliance needs to be descaled. <ul style="list-style-type: none"> ■ Descal the steam oven (see “Cleaning and care – Descaling the steam oven”).

Problem solving guide

Problem	Possible cause and remedy
<i>F44</i>	Communication fault. <ul style="list-style-type: none">■ Switch the steam oven off and then back on again after a few minutes.■ If the same message appears again, call Miele.
<i>F</i> and other fault codes	Technical fault. <ul style="list-style-type: none">■ Switch the appliance off and call Miele.

Miele offers a range of useful accessories, as well as cleaning and conditioning products for your appliance.

These products can be ordered from the Miele online shop.

They can also be ordered directly from Miele (see end of this booklet for contact details).

Container

Miele offers a wide range of cooking containers. These have all been optimised in terms of functionality and dimensions for Miele appliances. Detailed information on each of our products can be found on the Miele website.

- Perforated cooking containers in various sizes
- Solid cooking containers in various sizes

Cleaning and care products

- Descaling tablets
- All purpose microfibre cloth for removing finger marks and light soiling

Service

Contact in case of fault

In the event of any faults which you cannot remedy yourself, please contact Miele.

Contact information for Miele can be found at the end of this booklet.

Please quote the model and serial number of your appliance when contacting Miele. This information can be found on the data plate.


The data plate is visible on the front frame of the oven, with the door fully open.

Warranty

The manufacturer's warranty for this appliance is 2 years.

For further information, please refer to your warranty booklet.

Safety instructions for installation

 Risk of damage from incorrect installation.
Incorrect installation can cause damage to the steam oven.
The steam oven must only be installed by a qualified person.

- ▶ The connection data (frequency and voltage) on the steam oven's data plate must correspond with those of the electricity supply in order to ensure that no damage can occur to the steam oven. Compare this data before connecting the appliance. If in any doubt, consult a qualified electrician.
- ▶ Multi-socket adapters and extension leads do not guarantee the required safety of the appliance (fire hazard). Do not use them to connect the steam oven to the power supply.
- ▶ The socket and on-off switch should be easily accessible after the steam oven has been installed.
- ▶ The steam oven must be positioned so that you can see the contents of a cooking container placed on the top shelf level. Otherwise there is a risk of injuries or spillages of hot food.

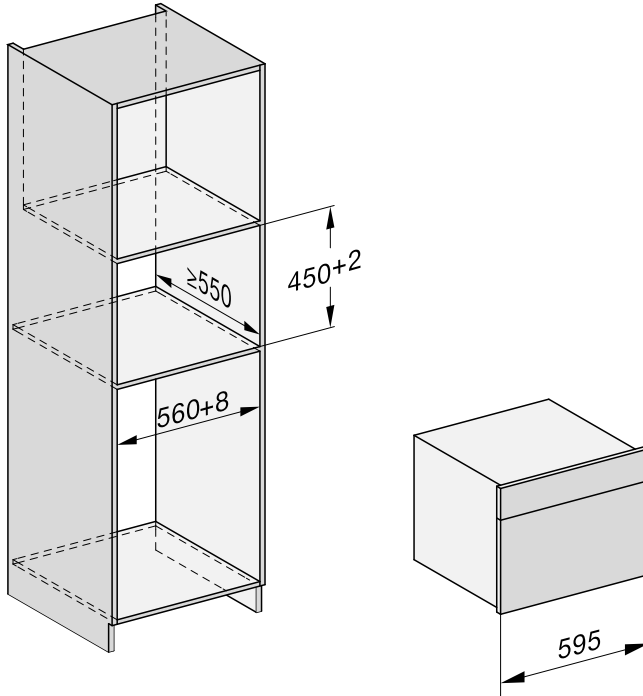
Installation

Building-in dimensions

All dimensions are given in mm.

Installation in a tall unit

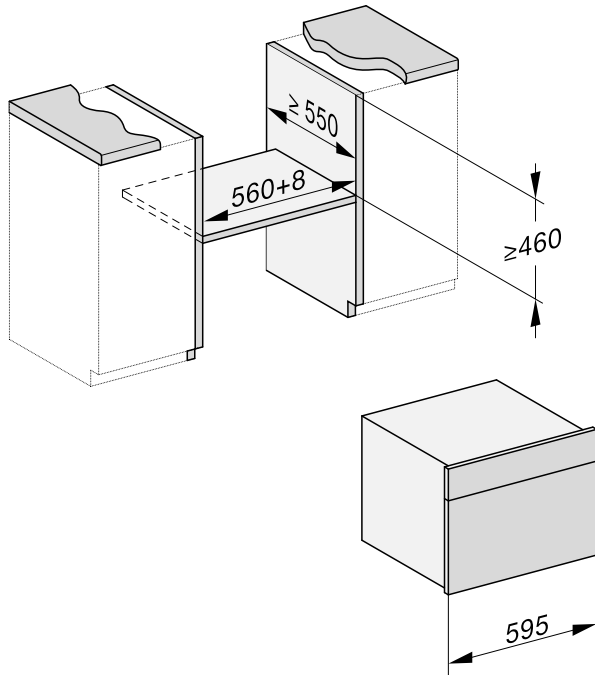
The furniture housing unit must not have a back panel fitted behind the building-in niche.



Installation in a base unit

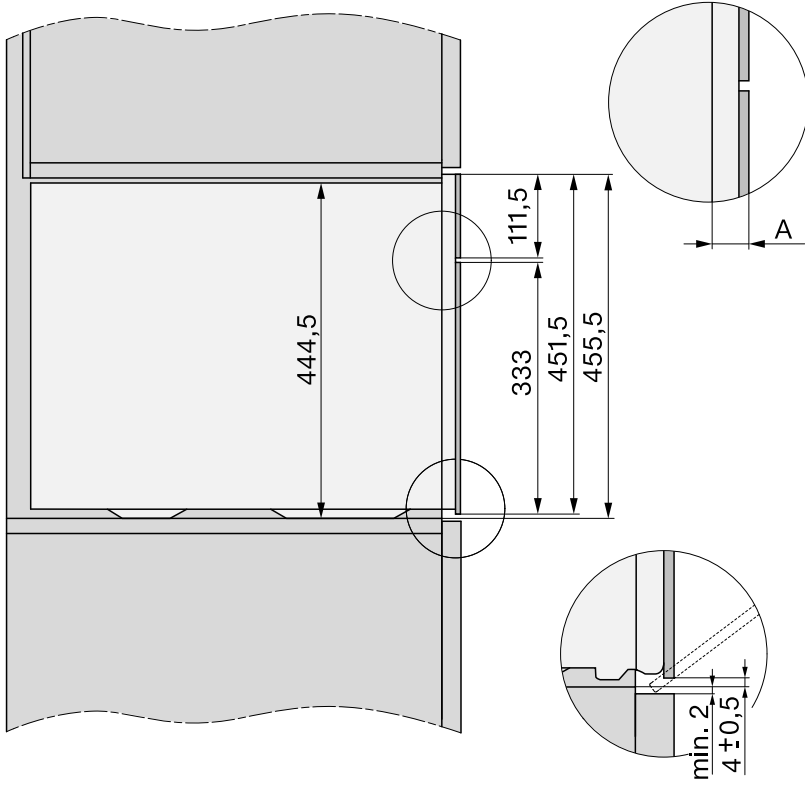
The furniture housing unit must not have a back panel fitted behind the building-in niche.

If the steam oven is to be installed in a base unit underneath an electric or induction cooktop, please also observe the installation instructions for the cooktop as well as the building-in height required for the cooktop.



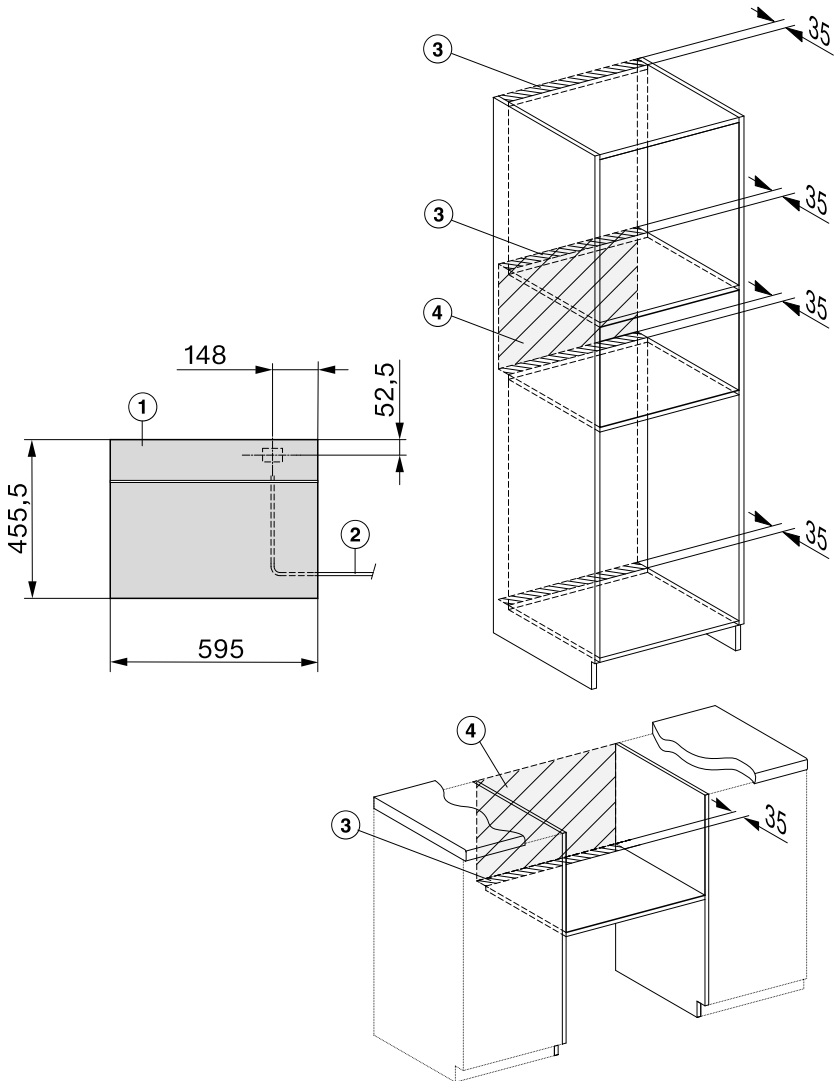
Installation

Side view



- A** Glass front: 22 mm
- Metal front: 23.3 mm

Connection and ventilation



- ① Front view
- ② Mains connection cable, L = 2000 mm
- ③ Ventilation cut-out, min. 180 cm²
- ④ No connections permitted in this area

Installation

Installing the steam oven

- Connect the mains connection cable to the appliance.

Risk of damage from incorrect transportation.

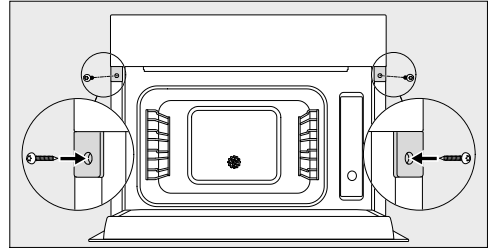
Lifting the steam oven by the door handle could cause damage to the door.

Use the handle cut-outs on the side of the casing to lift the appliance.

The steam generator may malfunction if the steam oven is not on a level surface.

The maximum deviation from the horizontal that can be tolerated is 2°.


- Push the steam oven into the housing unit and align it.
When doing so, make sure that the mains connection cable does not get trapped or damaged.
- Open the door.



- Secure the steam oven to the side walls of the unit using the wood screws supplied (3.5 x 25 mm).
- Connect the appliance to the mains electricity supply.
- Check the appliance for correct function in accordance with the operating instructions.

Electrical connection

We recommend that you connect the steam oven to the electricity supply using a suitable switched electrical socket. This simplifies servicing. The socket must be easily accessible after the steam oven has been installed.

 Risk of damage from incorrect connection.

Danger of injury! Miele cannot be held liable for unauthorised installation, maintenance and repair work as this can be dangerous to users.

Miele cannot be held liable for damage or injury (e.g. electric shock) caused by the lack of or inadequacy of an on-site earthing system.

If the plug is removed from the connection cable or if the cable is supplied without a plug, the steam oven must be connected to the electrical supply by a suitably qualified and competent electrician. If the socket is no longer accessible, or if a hard-wired connection is planned, an additional means of disconnection must be provided for all poles. Suitable means of disconnection include switches with an all-pole contact gap of at least 3 mm. These include miniature circuit breakers, fuses and relays. The connection data is given on the data plate. Please ensure this information matches the household mains electricity supply.

After installation, ensure that all electrical components are shielded and cannot be accessed by users.

Total power output

See data plate.

Connection data

The connection data is given on the data plate. Please ensure this information matches the household mains supply.

Residual current device

For extra safety, it is advisable to protect the steam oven with a suitable residual current device (RCD) with a trip range of 30 mA.

Replacing the mains connection cable

If replacing the mains connection cable, it must be replaced with a cable type H 05 VV-F, available from Miele.

Disconnecting from the mains

 Risk of electric shock!

There is a risk of electric shock if the appliance is connected to the mains electricity supply during repair or service work.

After disconnection, ensure the appliance cannot be switched back on by mistake.

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